ORGANIC DEHYDRATED MILLED COOKED CHICKEN
TYPE H

**General description**
This product is produced by air drying organic cooked chicken meat in an approved factory. Henningsen Nederland BV is certified for organic production by SKAL according to EC regulations 834/2007 and 889/2008: company number 013652.

**Ingredients**
Cooked chicken meat* (99,9%) and antioxidant: extract of rosemary* (0,1%).
*From organic origin

**Physical standards**
<table>
<thead>
<tr>
<th>Appearance</th>
<th>Milled coarse powder; 100% to pass a 10 mesh sieve.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour</td>
<td>Golden brown without excessive darkness.</td>
</tr>
<tr>
<td>Flavour and aroma</td>
<td>Characteristic of cooked chicken.</td>
</tr>
</tbody>
</table>

**Chemical and nutritional standards**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Moisture</strong></td>
<td>5%</td>
<td>maximum</td>
</tr>
<tr>
<td><strong>Protein</strong></td>
<td>58%</td>
<td>minimum</td>
</tr>
<tr>
<td><strong>Carbohydrates</strong></td>
<td>0%</td>
<td>of which:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- sugars</td>
</tr>
<tr>
<td><strong>Salt</strong></td>
<td>2%</td>
<td>maximum, of which:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- sodium</td>
</tr>
<tr>
<td><strong>Fibres</strong></td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td><strong>Fat</strong></td>
<td>35%</td>
<td>maximum, of which:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- saturated fat</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- mono-unsaturated fat</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- poly-unsaturated fat</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- trans fatty acids</td>
</tr>
<tr>
<td><strong>Energy</strong></td>
<td>± 2281 kJ / ± 547 kcal</td>
<td></td>
</tr>
</tbody>
</table>

*Natural presence

**Microbiological standards**

<table>
<thead>
<tr>
<th></th>
<th>Limits</th>
<th>Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard plate count</td>
<td>&lt;25.000/g</td>
<td>ISO 4833-1</td>
</tr>
<tr>
<td>Enterobacteriaceae</td>
<td>&lt;100/g</td>
<td>NEN-EN-ISO 21528-2</td>
</tr>
<tr>
<td>Yeasts and moulds</td>
<td>&lt;100/g</td>
<td>ISO 7954</td>
</tr>
<tr>
<td>E-coli</td>
<td>&lt;10/g</td>
<td>ISO 16649-2</td>
</tr>
<tr>
<td>Salmonella</td>
<td>negative in 125 g</td>
<td>ISO 6579</td>
</tr>
</tbody>
</table>

**Shelf life**
24 months.

**Packaging**
Polyethylene lined* fibre cartons containing 25 kg net weight.
*In compliance with EC regulations 1935/2004 and 10/2011
## ORGANIC DEHYDRATED MILLED COOKED CHICKEN TYPE H

### Intolerance data

<table>
<thead>
<tr>
<th>Allergen</th>
<th>Present</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cereals containing gluten</td>
<td>-</td>
</tr>
<tr>
<td>2. Crustaceans &amp; shellfish</td>
<td>-</td>
</tr>
<tr>
<td>3. Eggs</td>
<td>-</td>
</tr>
<tr>
<td>4. Fish</td>
<td>-</td>
</tr>
<tr>
<td>5. Peanuts</td>
<td>-</td>
</tr>
<tr>
<td>6. Soy</td>
<td>-</td>
</tr>
<tr>
<td>7. Milk including lactose</td>
<td>-</td>
</tr>
<tr>
<td>8. Nuts</td>
<td>-</td>
</tr>
<tr>
<td>9. Celery</td>
<td>-</td>
</tr>
<tr>
<td>10. Mustard</td>
<td>-</td>
</tr>
<tr>
<td>11. Sesame</td>
<td>-</td>
</tr>
<tr>
<td>12. Sulphur dioxide and sulphites (E220-E228)</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>13. Lupin</td>
<td>-</td>
</tr>
<tr>
<td>14. Molluscs</td>
<td>-</td>
</tr>
<tr>
<td>15. Cacao</td>
<td>-</td>
</tr>
<tr>
<td>16. Glutamate (E620-E625)</td>
<td>-</td>
</tr>
<tr>
<td>17. Chicken</td>
<td>+</td>
</tr>
<tr>
<td>18. Coriander</td>
<td>-</td>
</tr>
<tr>
<td>19. Maize</td>
<td>-</td>
</tr>
<tr>
<td>20. Legumes/pulses</td>
<td>-</td>
</tr>
<tr>
<td>21. Beef</td>
<td>-</td>
</tr>
<tr>
<td>22. Pork</td>
<td>-</td>
</tr>
<tr>
<td>23. Carrot</td>
<td>-</td>
</tr>
</tbody>
</table>

- The numbers 1 to 14 require labelling in accordance with Directive 1169/2011.

### Storage

Dry and at ambient temperature.

### GMO Status

According to EC regulations 1829/2003 and 1830/2003 Organic dehydrated milled cooked chicken type H can be labeled as GMO free.

### Irradiation

None of the produced products or used ingredients are treated with ionizing radiation.